

COCKTAIL MENU

Cocktail Menu 1

Choice of 6 Cold Items

Select From Vegetarian & Non Vegetarian

Choice of 7 Hot Items

Select From Vegetarian & Non Vegetarian

Desert

Price: Rs. 2500/- + Taxes
(Rs. 3230/- Net)

Cocktail Menu 2

Choice of 6 Cold Items

Select From Vegetarian & Non Vegetarian

Choice of 7 Hot Items

Select From Vegetarian & Non Vegetarian

Desert

Price: Rs. 2700/- + Taxes
(Rs. 3450/- Net)

Deluxe Menu

Choice of 5 Cold Items

Select From Vegetarian & Non Vegetarian

Choice of 6 Hot Items

Select From Vegetarian & Non Vegetarian

2 Show Cooking Stations

Desert

Price: Rs. 3100/- + Taxes
(Rs. 4000/- Net)

Super Deluxe Menu

Choice of 8 Cold Items

Select From Vegetarian & Non Vegetarian

Choice of 8 Hot Items

Select From Vegetarian & Non Vegetarian

3 Show Cooking Stations

Desert

Price: Rs. 3600/- + Taxes
(Rs. 4650/- Net)

Other Chargers

Corkage @ Rs. 800.00 Nett per Bottle
Beer @ Rs. 450.00 Nett per Bottle
Chasers @ 150.00 Nett per Bottle
Beer Keg @ Rs. 15,000.00 Nett per
Chair Covers @ Rs. 100.00 Net per Person

Cocktail Menu - Option 1

The above prices are subjected to 10% service charge and applicable government taxes

Choice of Cold Canapés - (Non -Vegetarian) 6 Cold Items (Inclusive of Vegetarian Selection)

Cajun chicken and avocado roll
Baby shrimp and cucumber salsa
Mini Chicken Tikka skewers
Tandoori chicken and mango salsa
Tuna mousse in cucumber
Chicken liver mousse on toast

Choice of Hot - (Non-Vegetarian) 7 Hot items (Inclusive of Vegetarian Selection)

Chicken spring roll with sweet chili sauce
Sesame crumbed fried prawns with Tangy mint and chili
Mini beef sate with tamarind dip
Mexican seafood balls with sweet chili and Jalapeno sauce
Tandoori chicken kebab with minted yogurt dressing
Yakatori chicken and leek skewer
Malaysian chicken satay with chili and peanut sauce
Fish Goujons fried in fresh bread crumb and tartar sauce
Seafood wonton with sweet and chili sauce
Spicy Tandoori chicken mini Pizza
Thai Seafood cake with coconut and coriander –lemon grass and cucumber dip

Choice of Cold Canapés - Vegetarian

Traditional Bruschetta (Tomato, Spanish onion, Basil, Feta cheese and Olive oil on crouton)
Mexican vegetable and feta cheese salad rolled in tortilla bread
Brinjol and tahini salad with pomegranate
Semi dried tomato and cream cheese on pesto crouton
Char-grilled vegetable frittata with candied semidried tomato
Tomato and fresh mozzarella in basil oil
Tandoor paneer and vegetable

**Choice of Hot in Chafing Dish
Vegetarian**

Spicy Thai vegetable and beansprouts pancake with soya
Feta and roasted garlic pizza with coriander pesto
Cantonese vegetable spring roll with hot garlic sauce
Mushroom and three cheese fried risotto ball
Tandoori marinated vegetable skewers with mint chutney
Curried vegetable cutlet with sweet chili mayonnaise

Dessert

Fresh fruit skewers with chocolate sauce
Assorted mini French pastries
Mini cream caramel cups

Cocktail Menu - Option 2

Choice of Cold Canapés
(Non -Vegetarian) 6 Cold Items (Inclusive of the Vegetarian Items)

Chicken liver mousse on brioche with chilli basil pesto
Assorted sushi, California rolls pickled ginger and soy and Wasabi
Coconut and honey curried prawns on crouton with mango chutney
Roasted sliced beef on basil pesto
Vietnamese pancake roll with sweet cucumber and chili prawn
Flaked crab meat salad on focaccia crouton with chili mango jam
Norwegian smoked salmon tartar on rye bread
Chicken tikka & Vegetable roll with mint chutney

Choice of Hot in Chafing Dish
(Non -Vegetarian) 7 Hot Items (Inclusive of the Vegetarian Items)

Spicy Chicken and mozzarella crumbed with chili dip
Chicken and cheese quesadillas with guacamole
Chili prawn and coriander
Sesame crumbed prawns with Tangy mint chutney
Malay Chicken Satay with chilli peanut sauce
Mini Thai chicken pie with sweet chili sauce
Malaysian beef Satay with roast peanut sauce
BBQ pork Satay
Bbq spare ribs
Thai beef balls with cashew and lemon grass gravy
Mini lamb kofta wih yogurt and mint gravy
Mexican chicken enchilad with tomato salsa
Mexican beef enchilada
Crumbed fried Calamari with Mexican chili sauce
Thai spiced seafood cake crumbed fried with basil, lemongrass and chili sauce
Mini marinara pizza with green chili and mozzarella

Choice of Cold Canapés
Vegetarian

Traditional Bruschetta (Tomato, Spanish onion, Basil, Feta cheese and Olive oil on crouton)
Mexican vegetable and feta cheese salad rolled in tortilla bread
Brinjol and tahini salad with pomegranate
Semi dried tomato and cream cheese on pesto crouton
Char-grilled vegetable frittata with candied semidried tomato

Choice of Hot Canapés in Chafing Dish
Vegetarian

Kadhi vegetable rolled in romali roti
Curd and onion masala fried with cucumber raita
Vietnamese pancake roll with sweet cucumber and vegetable
Feta and roasted garlic pizza with coriander pesto
Cantonese vegetable spring roll with hot garlic sauce
Mushroom and three cheese fried risotto ball
Red bean Enchilada with cheese and chilli potato –Hot tomato salsa
Tandoori marinated vegetable skewers with mint chutney
Thai vegetable cutlet with sweet chili mayonnaise

Dessert

Mini opera cake
Mini strawberry cake
Mini fruit tarts
Tomato pannacotta
Ginger cream brulee
Tropical sliced fruits

Cocktail Menu – Option - 3

**Choice of Cold Canapés
(Non -Vegetarian) 5 Cold Items (Inclusive of the Vegetarian Items)**

Ginger & lime cured modha fish on dill parsley Pancake
Crab & Mango Salad in Wonton Basket
Deville Prawn on Avocado Mousse
Duck with Sesame Honey & Soy on Vegetable Nori Roll
Chicken Liver Parfait with Brandy on French Crouton
Pickled cucumber & smoked beef with Mint & Coriander Salsa
Roast duck wrapped in Pancake with Hoi Sin Sauce & Cucumber
Smoked Salmon with Herb Brioche & Caper Cream Cheese
Chicken Tikka on panini Bread with mango chutney
Cured modha Tartar on Focacia Crouton
Pesto Herb & Cream Cheese Profiteroles with Hot Garlic Prawn
Miniature Savoury scone with Cured Salmon & Red Onion Caper Salad
Thai Prawn Cake with Red Caviar & Lime, Coriander Chili Salsa
Smoked Tasmanian Salmon & Avocado Nori Roll
Chicken Liver Pate on Crouton with Grapes

**Hot Canapés in chafing dish
(Non -Vegetarian) 6 Hot Items
(Inclusive of the Vegetarian Items with 2 Show Cooking Stations)**

Quail Marinated in Honey & Ginger skewer
Crumbed modha fish Goujons with Lime, Caper & Green Chili Mayonnaise
Spiced Prawn & Lentil wadai with Mint Chutney
Individual Savoury tartlette with Feta Cheese
Tandoori prawn and Pineapple Skewers with mint
Ginger & Soy Prawn with Julienne of vegetables wrapped in Wonton wrapper with Yoghurt
sauce
Malaysian beef Satay with roast peanut sauce
BBQ pork Satay
Charsu pork Satay
Vegetable samosas with Tamarind sauce
Asparagus & Chicken Bouchees
Mini Seeni Sambol Buns
Mini Rotti wrapped with chicken fry
Thai prawn potato cake with sweet lime and chili sauce
Feta and ratatouille pizza with pesto and fried herb

Show Cooking Stations – Non -Vegetarian

Chinese Spring Rolls with Soy Sauce & Spring Onion
Kashmiri Prawn Skewers
Tempura Prawns & Sushi Station
Batter fried Handallo
BBQ pork Satay
Spicy beer battered prawns with hot garlic sauce

Malaysian beef Satay (with roast peanut sauce)
Charsu pork Satay
Crumbed Snapper Goujons with Lime Mayonnaise
Blackened Pork Satay with Pineapple
Beef Smore satay
Traditional Sri Lankan Kottu Rotti
Traditional Sri Lankan Hoppers

Show Cooking Vegetarian

Onion Bajee
Vegetable Pakora with Mint Chutney
Mixed Mushroom & Italian Rice Fricadelles
Vegetarian Kottu Rotti with cheese

Desserts

Mini opera cake
Mini strawberry cake
Mini fruit tarts
Individual cups tomato pannacotta
Individual cups ginger cream brulee
Tropical sliced fruits